

**Corrective action statement for USPHS inspection
November 24th 2002 - CAS 11/24/2002**

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
1	PROVISIONS-DRY STORES	19	0	No
	THE CHOCOLATE DISKS WERE NOT PROPERLY COVERED.			
	Corrected: The food was immediately transferred into a plastic container and covered.			
2	PROVISIONS-BAKERY	27	1	No
	THE BELT FOR THE SMALL DOUGH ROLLER WAS SOILED UNDERNEATH ALONG THE EDGES.			
	Corrected: Bakery personnel have been instructed in proper cleaning procedures as per the Master Cleaning Schedule.			
3	PROVISIONS-BAKERY	08	0	No
	A BACKFLOW PREVENTION DEVICE WAS NOT INSTALLED ON THE MIXER POTABLE WATER FILL LINE.			
	Corrected: A backflow preventer has been installed as required.			
4	PROVISIONS-B AKERY	38	1	No
	THE MOP WAS STORED IN THE BUCKET AFTER USE.			
	In progress: A bulkhead mounted mop holding device has been ordered through our shoreside hotel service department.			
5	PROVISIONS-BAKERY	26	0	Yes
	THE BAKING SHEET PANS WERE ENCRUSTED WITH FOOD RESIDUE. THESE PANS WERE SAID T OBE CLEANED TWICE PER WEEK.			
	Corrected: Bakery personnel were instructed to better follow the Master Cleaning Schedule which states that these pans need to be cleaned daily. In addition Galley management have been instructed to replace sheet pans that are damaged or excessively worn.			
6	PROVISIONS-FISH PREPARATION	38	1	No
	THE MOP WAS STORED IN THE BUCKET AFTER USE.			
	In progress: A bulkhead mounted mop holding device has been ordered through our shoreside hotel service department.			
7	PROVISIONS-FISH PREPARATION	33	0	No
	SEAMS WERE NOTED ALONG THE BULKHEAD JUNCTURE AT THE "NEW" CLEANING LOCKER.			
	In progress: The item has been inserted in the "vessel steel maintenance work list" and a request made to the technical department for shoreside assistance.			
8	PROVISIONS-MEAT PREPARATION	38	1	No
	THE MOP WAS STORED IN THE BUCKET AFTER USE.			
	In progress: A bulkhead mounted mop holding device has been ordered through our shoreside hotel service department.			
9	PROVISIONS-POTWASH	37	0	No
	THIS AREA WAS VERY HUMID AND THE VENTILATION DID NOT APPEAR TO BE SUFFICIENT. THE FINAL RINSE AT THE SINK WAS 186°F AND 180°F AT THE MACHINE.			
	Corrected: Ventilation has been increased.			
10	CREW MESS	30	0	No
	THE WASH HANDS AFTER USING THE TOILET SIGN WAS NOT IN THE PROPER LOCATION. A WASH HANDS OFTEN SIGN WAS NOT POSTED OVER THE HANDWASH SINK.			
	Corrected: The required sign has been posted.			
11	CREW POTWASH	37	0	No
	THE VENTILATION IN THIS AREA DID NOT APPEAR TO BE SUFFICIENT. THE FINAL RINSE AT THE POTWASH SINK WAS 194°F.			

Corrected: Ventilation has been increased accordingly also the final rinse temperatures have been lowered to reduce steam emission.

NO.	LOCATION	DESCRIPTION	REF.	POINTS	CRITICAL
-----	----------	-------------	------	--------	----------

12	CREW POTWASH	22	2	No
----	--------------	----	---	----

THE THERMOMETER AT THE POTWASH UNIT COULD NOT BE READ.

Corrected: The thermometer is now readable and a new thermometer has been ordered.

13	CREW GALLEY		30	0	No
----	-------------	--	----	---	----

A WASTE RECEPTACLE WAS NOT PROVIDED AT THE HANDWASH SINK BY THE GRILLS.

Corrected: The waste receptacle was found and located accordingly.

14	CREW GALLEY		21	0	No
----	-------------	--	----	---	----

A GAP WAS NOTED BETWEEN THE GRILLS AND THE GRILL MOUNTS ESPECIALLY UNDER THE UNITS.

In progress: The item has been inserted in the "vessel steel maintenance work list" and a request made to the technical department for shoreside assistance.

15	CREW GALLEY	38	1	No
----	-------------	----	---	----

A SIGN WAS NOT PROVIDED ON THE CLEANING ROOM/LOCKER.

Corrected: The sign has been posted.

16	CREW GALLEY		21	0	No
----	-------------	--	----	---	----

HOT HOLD THERMOMETERS WERE NOT PROVIDED IN THE COMBI OVENS THAT WERE BEING USED AS HOT HOLD UNITS AFTER COOKING.

Corrected: Hot hold thermometers have been provided for all hot holding units.

17	MAIN GALLEY	34	0	No
----	-------------	----	---	----

THE FOOT PEDAL ON THE WATER FOUNTAIN WAS BROKEN.

Corrected: The foot pedal has been replaced.

18	MAIN GALLEY-DISHWASH		28	0	No
----	----------------------	--	----	---	----

THE CLEAN GLASSES WERE STORED VERY CLOSE TO THE DETERGENT AND RINSE AGENT DISPENSER OF THE GLASSWASH UNIT.

In progress: A request has been made to the technical department for the installation of a stainless steel panel to separate the two areas.

19	MAIN GALLEY-DISHWASH		37	0	No
----	----------------------	--	----	---	----

THE VENTILATION IN THIS AREA APPEARED TO BE INADEQUATE. CONDENSATE WAS NOTED ON THE DECKHEAD.

Corrected: Ventilation has been increased.

20	MAIN GALLEY-DISHWASH		22	2	No
----	----------------------	--	----	---	----

THE FIRST CURTAIN WAS MISISNG AT THE DISHWASH UNIT.

Corrected: The curtain has been installed.

NONE OF THE NOZZLES ON THE PREWASH ARMS WERE SPRAYING. THIS WAS CORRECTED DURING THE INSPECTION.

21	GRAND BAR		38	1	No
----	-----------	--	----	---	----

THE MOP WAS STORED IN THE BUCKET AFTER USE.

In progress: A bulkhead mounted mop holding device has been ordered through our shoreside hotel service department.

22	GRAND BAR PANTRY		24	0	Yes
----	------------------	--	----	---	-----

NO CHLORINE WAS DETECTED IN THE SANITIZING BUCKET.

Corrected: Bar personnel have been instructed to check the chlorine level of the white bucket after set up and frequently during service.

23	LA DOLCE VITA PANTRY		38	1	No
----	----------------------	--	----	---	----

THE MOP WAS STORED IN THE BUCKET AFTER USE.

In progress: A bulkhead mounted mop holding device has been ordered through our shoreside hotel service

department.

24 **VIA VENETO PANTRY** 38 1 No

THE MOP WAS STORED IN THE BUCKET AFTER USE.

In progress: A bulkhead mounted mop holding device has been ordered.

NO.	LOCATION DESCRIPTION	REF.	POINTS	CRITICAL
-----	-------------------------	------	--------	----------

25	FOOD SERVICE GENERAL	20	0	No
----	-----------------------------	----	---	----

THE SEALANT APPLICATION ON THE SLICERS WAS POOR. LOOSE SEALANT WAS NOTED ON SEVERAL SLICER.

Corrected: Loose sealant has been removed and new sealant re-applied.

26	FOOD SERVICE GENERAL	31	0	Yes
----	-----------------------------	----	---	-----

THE SANITIZER TABLETS AND DISINFECTANT TABLETS WERE NOT STORED IN THE CLEANING MATERIALS LOCKERS IN SEVERAL LOCATIONS.

Corrected: Personnel have been instructed to keep the sanitizer tablets inside the cleaning materials lockers.

27	WHIRLPOOL SPAS	10	0	No
----	-----------------------	----	---	----

CORE SAMPLES OF THE MEDIA FILTER MATERIAL WAS NOT DONE MONTHLY TO SEE IF THERE WAS AN EXCESSIVE ACCUMULATION OF ORGANIC MATERIAL.

Corrected: A written guideline has been forwarded by the Health & Sanitation Department.

28	POTABLE WATER	08	0	No
----	----------------------	----	---	----

THE BACKFLOW PREVENTION DEVICES ON THE HALTON HOODS WERE DOUBLE CHECK VALVE ASSEMBLIES WHICH DID NOT HAVE INTERMEDIATE ATMOSPHERIC VENTS.

In progress: The correct type of backflow preventers have been requested to the relevant shoreside department.

29	LIDO FOOD SERVICE AREA	33	0	No
----	-------------------------------	----	---	----

DURING CONSTRUCTION THE SPACERS WERE NOT REMOVED BETWEEN THE DECK TILES. NOW THE GROUTING IS FAILING IN THESE AREAS AND WATER IN GETTING UNDER THE DECK TILES. THIS IS CASING THE AREAS TO BE DIFFICULT TO CLEAN.

In progress: Tile spacers are being removed and damaged grouting is being replaced.

30	LIDO FOOD SERVICE AREA	27	1	No
----	-------------------------------	----	---	----

THE INTERIOR TECHNICAL SPACES OF THE ICE DISPENSERS WERE HEAVILY SOILED WITH DUST.

Corrected: The technical spaces were immediately cleaned. Cleaning and cleaning verification of the ice dispensers technical spaces have been added to the Master Cleaning Schedule.

31	PROVISIONS	20	0	No
----	-------------------	----	---	----

THE INDUSTRIAL CHEESE GRATER WAS NOT EASY TO DISASSEMBLE FOR CLEANING.

In progress: An alternative type of cheese grater which allows easy disassembly has been requested to the relevant shoreside department. In addition a request for cheese grating disks for use with a vegetable slicing machine have also been ordered.

32	CORRECTIVE ACTION STATEMENT	*	0	No
----	------------------------------------	---	---	----

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT.

PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: COSTA ATLANTICA - CAS - 11/24/2002.